

# Brigham City Home of World Renowned Peaches

NESTLING close beside the Wasatch mountains on a delta formation made by a cool canyon stream and overlooking Great Salt Lake, is a great fortress designed to protect it from invasion, is Brigham City, the home of the world-renowned peach, and the center of one of the most rapidly developing regions in the intermountain country.

Situated as it is only 18 miles from Salt Lake City, this prosperous city of over 4,000 inhabitants has every advantage for the selling of its excellent product. In spite of these multifold advantages over 1,000 acres of good peach land is yet unoccupied by these modern money makers, the fibertists.

## MANY ATTRACTIONS.

Some of the many of Brigham City's attractions are the following:

A city so sanitary that people seldom get sick, except from old age.

The best railroad facilities of any town of similar size in the United States.

Electric light and water systems owned and splendidly operated by the municipality.

An excellent public school system, extending from the kindergarten through the high school.

Refreshing canyon breezes that insure fruit crops and make our summer evenings delightful beyond compare.

Fruits and vegetables of every name and kind in abundance, and of a quality hardly surpassed by our peach itself.

Fishing and hunting grounds that attract people from all parts of the world.

More comfortable and modern homes than any city of its size that we have ever visited, and we have traveled some.

Plenty of profitable employment for any and all kinds of artisans, as well as all common workmen, throughout the year.

No hungry, indigent nor poor, for everyone soon becomes "well to do" in beautiful Brigham.

Splendid church organizations and equipment so beneficently operated that "serving God is here the natural way of living."

Such magnificent roads and highways leading in all directions that flying machines will never compete with automobiles in Brigham.

So many beautiful roses throughout the summer that some people insist on calling ours "the City of Roses."

No drunkards, for our fruit diet so controls our appetites that "God's pure water is good enough for everybody."

Only one hot day in the season—Peach day—when our thousands of friends come to enjoy our hospitality.

A wide-awake Commercial club that patronizes "Peach day" and other great ideas.

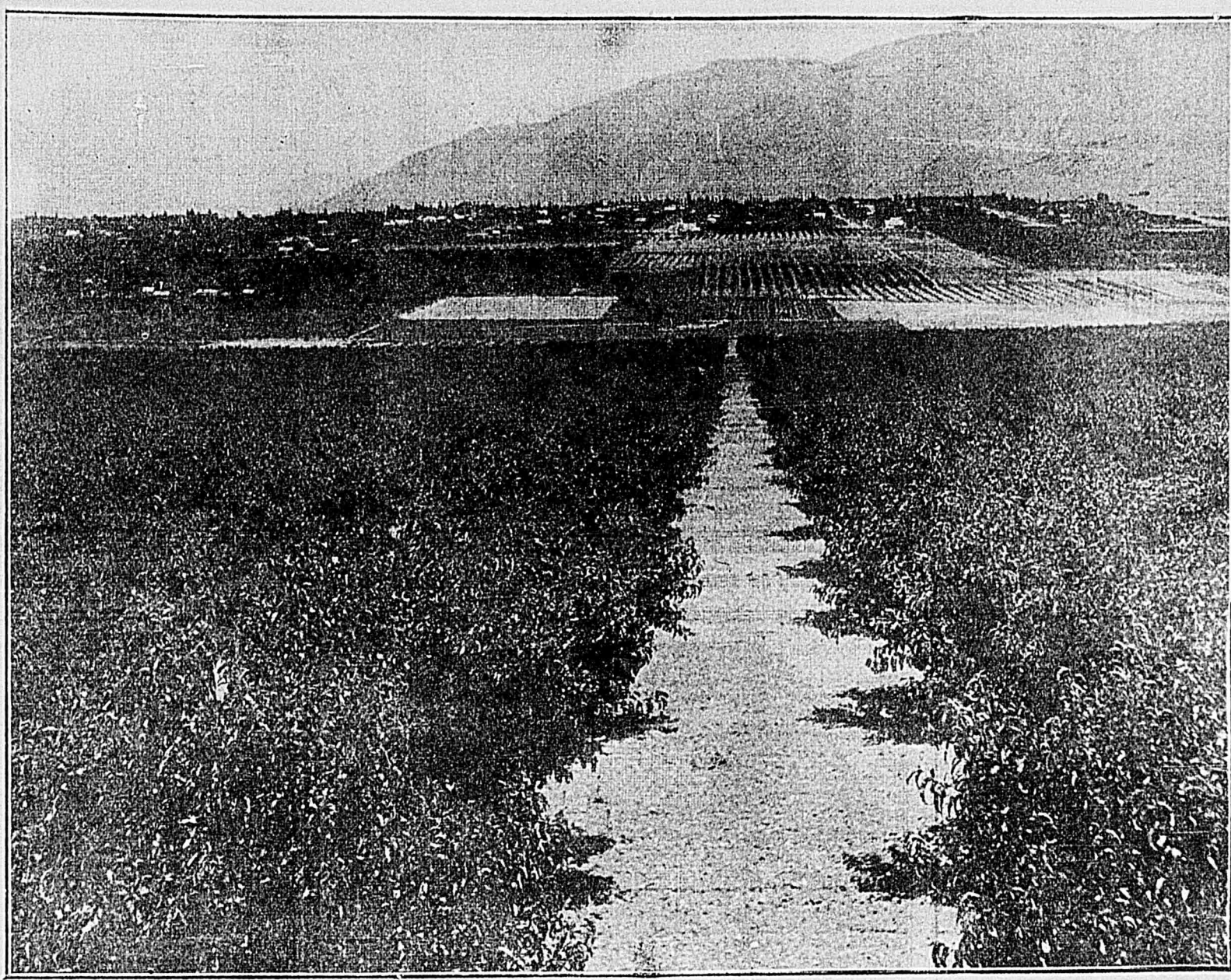
Organizations of every name and kind to promote our several industries.

A public library.

Electric cars that have reclaimed hundreds of acres of choice fruit land.

## COUNTY SEAT.

Brigham City is the county seat of Boxelder county, which offers unlimited



THE FAMOUS PEACH ORCHARDS THAT SURROUND BRIGHAM CITY.

opportunities. Boxelder county is situated in northern Utah, and borders Idaho on the North and Nevada on the west. She has an elevation of about 4,300 feet and an area of about 7,000 square miles. It is diversified by mountain chains, large valleys, and the southwestern part of it takes in a large part of Great Salt Lake. The climate of this locality is simply ideal. The sun shines from 300 to 350 days out of the year, and the average annual precipitation is about 16 inches.

The soils are deep and rich, most all of which is in its virgin fertility. The

soils bordering on the mountain sides, such as those found in and around Brigham and Willard, being mostly of a gravelly loam, are particularly adapted to peaches, apricots, cherries and early truck gardening, and now becoming famed throughout the whole country as one of the leading peach sections of the world. The soils in the valley, especially in the great Bear River valley, are mostly of a sandy and clayey loam, particularly adapted to the growth of apples, sugar beets, grain and alfalfa, and now rapidly coming to the front as one of the leading apple-producing sections of the west, which

for size, color and quality have no superior anywhere in the world. The soils in this county are producing as high as 1,500 crates of peaches, 1,200 bushels of apples, 25 tons of sugar beets, 500 bushels of potatoes, 60 bushels of wheat and seven tons of alfalfa per acre. The water supply for the lands of the county is first class, being one of the best irrigated sections in the west. The slopes of the mountain sides are supplied by mountain streams, while the large valleys are supplied from canals taken out of the Bear river, the largest river in Utah. The dry land on which water cannot be gotten is rapidly be-

ing taken up and utilized under our modern methods of scientific dry farming.

The transportation facilities are good, almost every town in the county being connected with a railroad. There is a good market for everything raised. The peaches, apples and smaller fruits find a ready market in the east and west, and are shipped there by the carload, the producers realizing from \$300 to \$700 per acre. The general farmer who raises sugar beets, grain, potatoes, alfalfa, finds a ready market for them all at top notch prices. What is more, the crops are sure and one can depend on getting returns every year.



## FIRST NATIONAL BANK.

Nothing could show better the stability of Brigham's largest bank the First National, better than its latest condensed report, which is as follows:

Loans and discounts	\$467,752.67
U.S. bonds	7,500.00
Banking house	10,000.00
Cash securities	27,486.17
Cash in vault and due from banks	119,470.73
Five per cent redemption	375.00
	\$572,584.54
Capital stock	\$30,000.00
Surplus	12,000.00
Undivided profits	12,543.00
Circulation	7,500.00
Due National banks	3,318.86
Individual deposits	567,173.52
	\$572,584.54

It was in the summer of 1901 that Lorenzo N. Stohl and four others applied to the comptroller of the currency for permission to organize a national bank, which was granted, and on Nov. 10, 1901, after having purchased the building which the bank now occupies, the First National opened its doors, Lorenzo N. Stohl being president and John D. Peters cashier, both of whom are still occupying the same positions. The First National is truly a credit to Brigham City.

## THE BAKER LUMBER COMPANY

Probably the newest of Brigham's big business institutions is the Baker Lumber company which opened for business on November 1, without expecting to do much before the first of the year, but which has received such a gratifying reception that over 22 cars of lumber and similar material have been disposed of. Much of this success

has been due to the ever vigilant efforts of the local manager, Mr. F. L. Bean, who has moved his family to Brigham and already made hundreds of friends.

The general offices of the Baker Lumber company are in Salt Lake City, the Baker Lumber company being now what was formerly the Sierra Nevada Lumber company.

The Baker Lumber company has purchased property 8x10 rods in the business part of Brigham City and it is the intention of the company to build a shed over the entire tract. It will be the largest lumber shed north of Ogden in Utah.

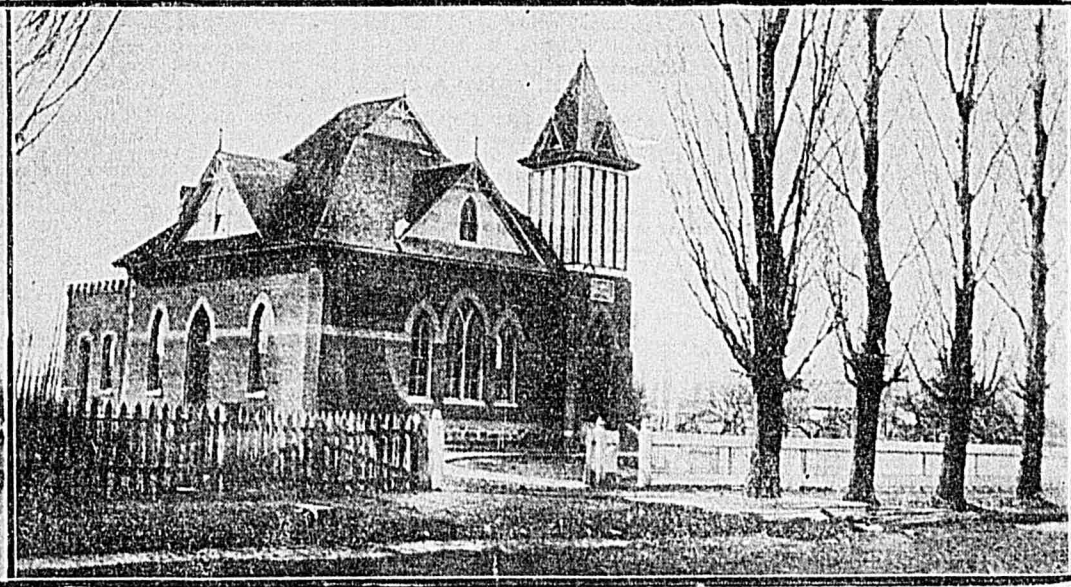
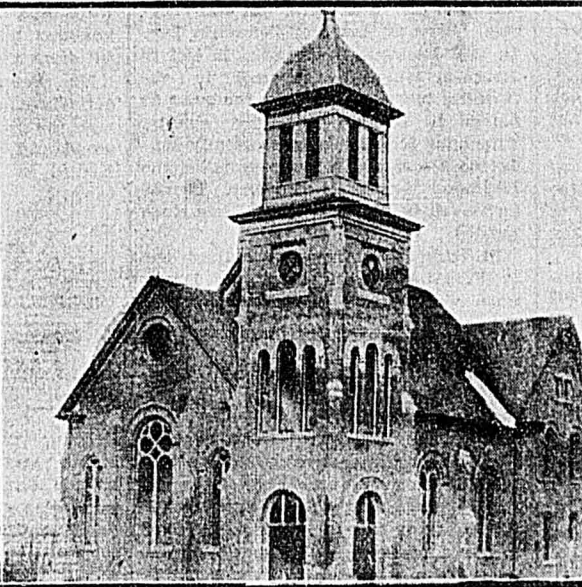
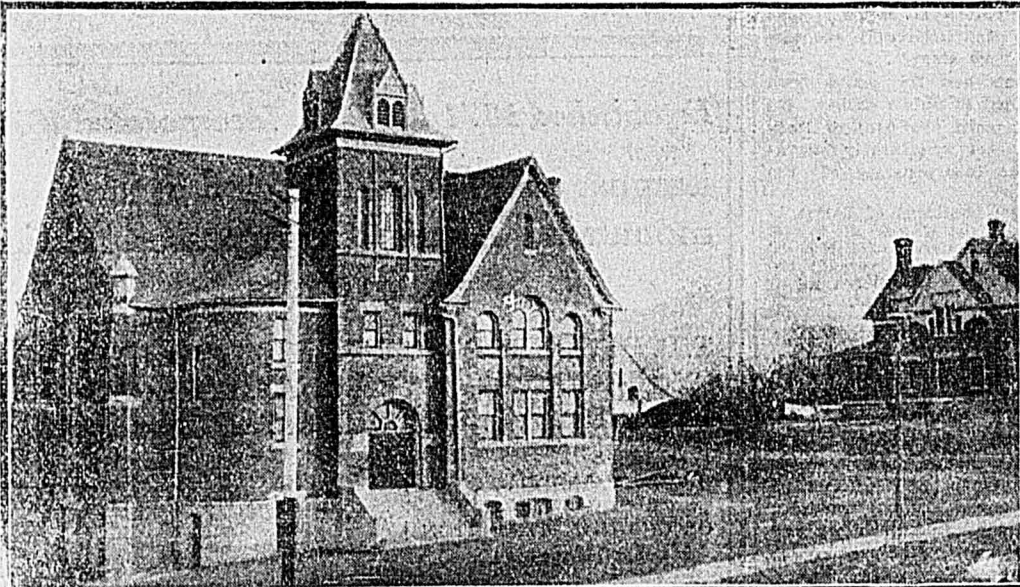
The company carries a general line of lumber, lath, shingles, cement, plaster, fancy doors, sash, moulding, building paper, roofing and all building accessories.

One of the features of its service is what is known as "special orders." Heretofore in Brigham City it has been somewhat difficult to get special orders such as odd sizes of sash windows, door frames, and all sorts of mill work with anything like reasonable expediency, but now the Baker Lumber company, on account of its Salt Lake connections, is able to deliver special orders at Brigham City on two days' notice. This of course covers a long felt want, especially in view of the fact that Brigham City's houses are among the most elaborate in the state and the best of mill work is required.

Five men have been employed by the Baker Lumber company to start with, and more will be engaged as they are needed. Offices of first class condition will be erected and the business placed on a permanent basis.

Mr. Bean, the local manager, is highly pleased with Brigham City and has himself already made plans for the erection of a permanent home in the city of peaches and roses. So soon as a company started so auspiciously as has the Baker Lumber company and already it has a good share of Brigham's lumber trade.

# HYRUM, ARCADIA FOR INVESTMENT AND ENTERPRISE



THREE LATTER-DAY SAINTS MEETING HOUSES AT HYRUM.

CAPITALIST, laborer, professional man or farmer—whichever you may be, you are undoubtedly dreaming each day of "Opportunity," the beacon light that you hopefully expect will guide you towards a more complete business. In the southern end of Cache county 104 miles from Salt Lake City and only a mile or so south of Logan is one of the rarest of opportunities, Hyrum, a city noted far and wide for the industry of its citizens, for the beauty of its location, the superior excellence of its agricultural products and the opportunity it presents to industrial investors. It is pleasantly located in the center of the southern part of Utah's Granary, on a succession of benches gently sloping toward the northwest. The entire city is laid out in square blocks of 10 acres each, with streets running at right angles, each being six rods wide, and lined on either side with beautiful shade trees. One hundred and sixty rods of cement paving have been furnished through the business part on the side-walks, and automobiles and carriages from neighboring cities make frequent visits to Hyrum to enjoy a drive on the excellent roads throughout the city.

## FORTY YEARS A CITY.

Hyrum has a population of over 2,100 of which nearly three-fourths are of sturdy Scandinavian descent, the balance being of American and English extraction. She has a school population of 600, with eleven teachers, and a two-year high school. Three imposing, modern structures have recently been erected by the three respective wards of the Mormon Church, and there is also a Presbyterian chapel. This little city has enjoyed the privileges of municipal government for 40 years past, having received its city charter in 1870—when O. N. Liljenquist was its first mayor. The present mayor, Mr. H. F. Lil-

jenquist, a son of the first mayor, is a progressive wide-awake man, who together with some of his predecessors, has done much to put Hyrum to the front. The city owns its own electric light and powerplant, and the streets, as well as public and private buildings are well lighted.

When confronted with lack of water, the sturdy handful of citizens made a "go-devil" plow (a log split in two and joined like a snow plow) and with 15 yoke of oxen hitched to it made a canal 9 miles long 5 feet wide at the bottom and 8 feet at the top in 21 days, in time to save their crops.

## WARD ORGANIZED.

On May 10, 1880 Apostle Ezra T. Benson and Bishop Peter Mangham organized the ward naming the place "Hyrum" at the suggestion of David Osborne, who thought that Hyrum, after Hyrum Smith, should be located near Joseph, a nearly settlement named after Joseph Smith the brother of Hyrum.

The settlers lived in wagons, dug-outs and tents the first summer. One woman says she lived in a wigwag like the Indians use now. During the summer they went to the canyons, got out logs, built houses, covered them with poles, willows and dirt. This kept out the rays of the sun, but when a heavy rain storm came the water poured through. One sad incident was that of a woman sick in bed with a babe on her arm, an umbrella over her, and cups set to catch the water as it ran from the corners of the umbrella, and her husband mopping the water from the floor. In many cases there was no floor to mop—nothing but the ground for a floor.

In September, 1883, the city was surveyed.

## LIVE COMMERCIAL CLUB.

Hyrum has a live Commercial club and an excellent weekly paper, the South Cache Courier.

Being located on the Cache valley branch of the Oregon Short Line railroad, Hyrum is fast coming to the front as a business center for this part of the valley, and the towns of Wells-ville, Sterling, Paradise, Avon, College and Millville, encircling it, are natural feeders to its business activity, which is not nearly developed to the extent that it will be in the near future. The volume of business done in freight and passenger traffic by the Oregon Short line at Hyrum, exceeds that of any

other station in the valley outside of Logan, showing that Hyrum is a natural center. It has four passenger trains daily, and two freight, keeping things lively for so small a city.

Productive farms, yielding wheat, oats, barley, sugar beets, potatoes and alfalfa in great abundance, stretch away toward the mountains for miles on each side, and orchards producing every species of fruit from peaches to the hardier varieties of apples and small fruit may be seen on every hand. All is amply supplied with water from the neighboring mountain streams and failure in crops for want of rain is seldom known.

## NATURAL ADVANTAGES.

The surrounding hills and mountains furnish pasture for thousands of cattle, horses and sheep while the shady groves, and the numerous crystal streams (coming with mountain trout furnish allurements for the summer tourist and lover of nature in her wild and rugged form.

As to the future chances for growth in production and a consequent growth in population and business, there are various industries which have received but little attention here, yet have built up communities elsewhere, and have been a source of considerable income. It has been demonstrated that an acre of cheap gravel land will produce from \$500 to \$1,000 in apples.

Hyrum has the land; now all that is needed is capital. A canning factory would do exceptionally well. More sugar beets could be grown although Hyrum is now a big producer, having on an average about 350 acres planted. About \$25,000 was paid Hyrum farmers for beets last year and a little less this year.

The horses raised at Hyrum are mostly Percherons though some Shires, standard breeds and Missouri jacks have been introduced. There is a great field here in this line.

With 200 or more days of sunshine a year the climate of Hyrum is incomparable. Mining about Hyrum is quite undeveloped though George Wilson and Edward J. Taves as well as other local authorities believe the hills to be filled with a profitable amount of mineral.

The homes of Hyrum are excellent some of them, such as that of Soren Hansen, being magnificent. Mr. Hansen handles thousands of dollars worth of eggs a year and he with T. L. Prece are endeavoring to introduce commer-

cial poultry raising in the lower part of the valley.

## BLACKSMITH FORK.

Blacksmith Fork canyon near Hyrum is one of the most picturesque mountain retreats in the west. There has been some talk of a continuation of the Burlington railroad from Wyoming through this canyon but though surveys have been made nothing definite has been done otherwise. The wagon road through Blacksmith Fork canyon on the way to Bear Lake and Idaho County, is one of the finest in Utah, being a big credit to Hyrum and contributing cities. There are four saw-mills in the canyon, and a fine summer resort is to be constructed soon at its mouth, for Blacksmith Fork is noted far and wide for its trout fishing. Twenty miles up the canyon C. L. Anderson operates the famous Cascade Inn.

## CITY IMPROVEMENTS.

Hyrum has one-half mile of cement walks, more than any other city in Cache county except Logan. The electric light system is owned by the city, the rate being three 10-candlepower for \$1 a month.

The city has a fine city hall and its streets are sprinkled in summer. Some of the things needed in Hyrum are a brickyard, capital to develop the limestone kilns and quarries, reservoirs on Blacksmith Fork bench for irrigation and power, a harness shop, a clothing store, an implement house, a canning factory, a flour mill, a beet dump and an interurban railroad.

The present city administration consists of H. F. Liljenquist, mayor; O. W. Isaacs, recorder; O. W. Adams, treasurer; John E. Midgley, marshal; C. F. Olsen, justice, and C. L. Anderson, E. J. Wilson, L. T. Miller, R. A. Gilson and N. J. Austad, council. They are all most competent and progressive men.

All in all few cities of Utah can boast of such achievement and yet offer so much to the capitalist or homeseeker.

## VEGETABLE JEWELS.

On the shores of the Adriatic and Baltic seas, at the north of the map of Europe, for many centuries people have gathered a curious kind of pebbles stone, as it was called, to which they gave the name of amber. The pieces were thrown up out of the seas and were hard, could be highly polished like

stone, yet no one knew exactly what they were. Amber often was found with bits of fern, moss, flowers and insects imprisoned in it. It has a fragrance of its own, besides. Nowadays it is known that amber is not a stone at all but bits of fossilized resin from pine of a sort not known in our day, which has been named amber pine.

In past ages there were forests of this amber pine growing in what is now the bed of the Baltic sea. These forests were long ago sunk under the ocean and there changed gradually to stone, and new from the depths of these waters is thrown up the gum of trees which no men on earth ever saw. Coal, too, is really a "dusky diamond" of the same kind as the amber gum or resin; since it is the vegetation of vanished forests turned into a mineral.

## CANNING FRESH CODFISH.

Growing Industry in Prince Edward Island Carried on by American Firm.

The cod taken from the Gulf of St. Lawrence and at once prepared for the table is a delicacy for superior in appetizing appearance and flavor to the dry cod of commerce. A method has been found to can this fish as it is taken from the water. The canned product in appearance of whiteness and delicacy of flavor comes very near the fresh cod. Experiments in the canning of cod have been carried on for some time in Prince Edward Island by an American firm of lobster packers which operates a number of canneries in this province. The results are most encouraging and a market has been found for the output. The fish is first pickled, then steamed and put into cans of commercially convenient sizes.

The method requires that the fish used be fresh from the water, at once thoroughly cleaned and that the cans be absolutely pure and free from all deleterious matter. Unless the highest degree of cleanliness is observed the product will not keep. Properly done up the canned cod is a guarantee of absolute purity. The canned fish may soon drive the dried from the market.

If the canning process proves as successful as it promises to be, it will open up a widening market for the cod and other food fish of the north Atlantic caught in the north Atlantic. The value of this branch of the fisheries to the Dominion of Canada is now nearly \$4,000,000 annually. Since the cod has yielded Canada an income of \$10,000,000, leading salmon, lobsters, and all other species. In the last fiscal year the dry-salted cod of Canada went principally to Porto Rico, Cuba, Brazil, the British West Indies, and Italy. The United States took about one-ninth of the output. Only a small percentage of this catch is sent fresh to the American markets.—Consul Frank Deidmeyer, Charlottetown, Prince Edward Island.

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served the same attitude when questioned yesterday in connection with Lord Tredegar's remark. The Crimean veterans would not go beyond saying, "I suppose I must have killed men."

An ex-dragon who went through both the Crimean and the Mutiny campaigns practically repeated the remarks of the Ninety-Third veteran. "I cannot say that I ever killed anyone in the Crimea. But the Mutiny was different. There we were, going to avenge the murder of women and little children. I was at Secunderabad when we used nothing but the bayonet. We got them against a wall and killed till we had to get cool. To pull away the dead so that we could get at the living. As we left I passed a man lying dead as I thought on the grass. I heard a noise, and looking back saw that he was sitting up and covering me with his gun. I drove my bayonet so hard that I had to put my foot on him to pull it out. I am an old man and I believe it is wicked, but I still feel a thrill when I think of the way we avenged our countrywomen. Nor do I feel that I have a murder on my conscience."—London Daily Mail.

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